

BY AMI
urban bistro



Share your food photos
with us on Instagram!

DINER

Special dietary requirements?
Please ask one of our team members about the
available options.

- | | | |
|---|--|---|
|  Gluten free |  Halal |  Vegan |
|  Vegetarian |  Lactose free | |

Appetisers

 	Oysters (per piece) choice of: - Bloody Mary - Pornstar - Lemon	4.50
	Whipped Ricotta Whipped ricotta with beetroot, lemon zest, maple syrup and walnuts. Served with bread.	12.50
 	Seoul Nacho's Crunchy chicken, smashed avocado, edamame boontjes, ingelegde rode ui en srirachamayonaise.	14.50

Soup & Salads

	Creamy Pumpkin Soup Homemade creamy plant-based pumpkin soup with a hint of coconut.	12.00
	Caesar Salad with Smoked Salmon Romaine lettuce, croutons, cucumber, red onion, boiled egg, Parmesan cheese, crispy capers, radish and Caesar dressing.	22.50
	Korean Crunchy Chicken Salad Crispy chicken, little gem lettuce, carrot, avocado, radish, cucumber, cashew nuts, crispy fried onions and sesame dressing.	19.50
	Burrata Salad With mango, cucumber, cherry tomatoes, basil, little gem lettuce, pistachios and balsamic glaze.	21.50

Side Dishes

French Fries Served with mayonnaise.	5.50
Sweet Potato Truffle Fries Sweet potato fries topped with Parmesan cheese and truffle mayonnaise.	12.50
Parmesan Truffle Fries French fries topped with Parmesan cheese and truffle mayonnaise.	11.50
Lemon Herbs Potatoes Potato wedges with lemon and fresh herbs.	11.50

Shared Dining

	Koreaanse Kimchi Mandu Dumplings Four dumplings served with lombok chilli sauce.	9.95
	Burrata Burrata with beetroot, balsamic glaze, raspberry and pistachio crumble.	19.50
	Baba Ganoush Pinsa Flatbread with baba ganoush, grilled aubergine, pomegranate, pine nuts, rocket and herb oil.	21.50
	Quinoa Sushi Rolls (8 stuks) Filled with dragon fruit, black sesame seeds, cucumber, carrot, alfalfa and wasabi mayonnaise.	18.50
	Crispy Feta Feta wrapped in filo pastry with honey and sesame seeds.	12.50

Meat

 	Crispy Popcorn Chicken Served with kimchi sauce.	14.50
 	Truffle Chicken Sliders Mini chicken burgers with little gem lettuce, Parmesan cheese and truffle mayonnaise.	11.50
  	Black Angus Carpaccio Thinly sliced Black Angus beef served with rocket, pine nuts, Parmesan cheese and truffle mayonnaise.	16.50
 	Beef Tataki Beef tenderloin with lombok sauce, spring onion and crispy fried onions.	17.50
	Boneless Beef Ribs With a sticky Korean gochujang glaze and cucumber salad.	19.50

Fish

 	Salmon Sashimi With ginger, garlic, shallot, ponzu, soy sauce and chives.	18.50
	Gamba Saganaki Prawns in tomato sauce with bell pepper, onion, garlic, oregano and feta.	20.50
	Crispy Calamari Served with truffle mayonnaise.	14.50

Main Courses

 	Australian Bavette steak (200g) Served with sweet potato purée, seasonal vegetables and chimichurri.	31.00
 	Black Cod Fillet Seasonal vegetables, pistachios and beurre monté.	26.50
	Truffle Gnocchi Creamy truffle sauce with mushrooms and pine nuts.	22.50
  	Black Angus Burger Brioche bun with pickles, tomato, cheddar cheese, little gem lettuce and chilli mayonnaise. Served with a fresh salad. Extra: turkey bacon €1,50.	19.95
 	Grilled Chicken Thighs Marinated with garlic, lime and fresh herbs. Served with seasonal vegetables.	19.95
	Crispy Vegan Chicken Burger Vegan chicken burger on a brioche bun with smashed avocado, mango, lettuce, tomato, vegan cheddar cheese and chilli mayonnaise. Served with a fresh salad.	19.95

Menu's

Three-Course Choice Menu Ask one of our team members for today's menu.	39.50
BY AMI's Shared Dining Let our chef surprise you with a selection of dishes to share, served over three rounds, including dessert. <i>Not available in vegetarian, vegan or allergy-friendly variations.</i>	49.50

Tip: Add one of our delicious side dishes.

Food Allergy?

Our dishes may contain various allergens.
If you have any questions regarding ingredients or allergens, please ask one of our team members. We are happy to help.